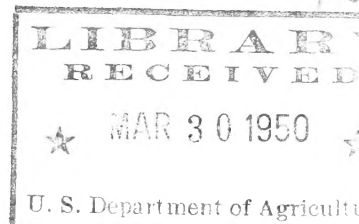


## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



=1950-

**KAYBERRY****R. W. Kennicott, Chehalis, Washington**

Originator: Mrs. Maggie Phillips Kelly, Chehalis, Washington.\*  
(now deceased)

Date introduced commercially: Fruit 1947. Plants 1948.

Place of Origin: Chehalis, Washington

Date Discovered or Selected: 1940

Parentage: Trailing native blackberry and Logan berry.

How Originated: Cross pollination,

Most nearly resembling: California Mammoth.

Similar in size, color, shape.  
Kayberry differs from Mammoth in that it is self-pollinizing, has softer core, is more firm, has a different flavor, smaller seeds, is everbearing. (This information was given us by George Frigmore, Cherry Hill Farm, Sebastopol, California. He raises Mammoths and has seen our field in full bearing. Has a new planting of Kayberries on his farm.)

Most Valuable Characteristics:

Good Shippers. Flats of berries have been held in dark room for ten days without mold or decay. Stand shipment well. (According to Earl Brines and Sons, Wholesale Produce, Chehalis, Washington)

Good Freezers. Retains juice in berry. Berry retains shape even after thawing.

Heavy Producers. (No accurate tonnage record available because vines are left down late in the spring for maximum growth of tip-rooted plants.)

Excellent for Pies. Retain shape and most of juice in berries. Do not require amount of thickening used in other berry pies. Loses excess fruit acid in baking. Require less sugar. (According to Ralph Knapp, Jr., Manager Wickman Pie Company, Seattle, which firm has used our Kayberries for three years.)

Make delicious Jams and Jelly. Jells without added pectin. Small seeds a big asset in jam. Beautiful color.

\*R. W. Kennicott acquired full rights to berries from Mrs. Kelly's son in 1945. Berry was named KAYBERRY IN 1946.

